

R34

QTY	RAW BAR*	
_____	Row 34* Duxbury, MA	3.5
_____	Island Creek* Duxbury, MA	3.75
_____	Thatch Island* Barnstable, MA	3
_____	Harvest Moon* Barnstable, MA	3
_____	Edgewater* Buzzard's Bay, MA	3.5
_____	Moondancer* Damariscotta, ME	4
_____	Chebooktook* New Brunswick, CAN	3
_____	Savage Blonde* PEI, CAN	3
_____	Northern Belle* North Lake, PEI	3.25
_____	Littleneck* Quimby Inlet, VA	2.5
_____	Shrimp Cocktail	3.75
_____	Half Lobster York, ME	25
	Shellfish Tower*	95

*Contain raw or undercooked ingredients. — Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.



QTY SMOKED & CURED*

grilled bread, pickled onion, crème fraîche

<input type="radio"/>	Cranberry Ginger Salmon*	14
<input type="radio"/>	Maple Salmon Belly	14
<input type="radio"/>	Mussel Salad	14
<input type="radio"/>	Maine Uni*	16
<input type="radio"/>	Tuna Pastrami*	14
<input type="radio"/>	Salmon Pâté	12
<input type="radio"/>	Whitefish Pâté	8
<input type="radio"/>	Bluefish Pâté	12
<input type="radio"/>	Smoked & Cured Board*	38

QTY CRUDO & CEVICHE*

<input type="radio"/>	Shrimp Ceviche chipotle, coconut, cilantro	15
<input type="radio"/>	Hiramasa Crudo* lime ponzu, Asian pear, sesame	18
<input type="radio"/>	Salmon Crudo* grapefruit, pickled chili	18
<input type="radio"/>	Tuna Crudo* black garlic aioli*, ginger, crispy shallot	21

We apply a 3.5% Kitchen Appreciation fee. This fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.